



CHRISTMAS DAY MENU

6 COURSES £75 PER HEAD

CHAMPAGNE AND CANAPES– 1PM

Popcorn prawns, carrot and orange soup sip, venison carpaccio

STARTERS – 1:30PM

Rabbit and pheasant fritters, sticky berry jam, crackling crumb
King scallops baked in their shell, pancetta jam, crispy leeks
Apple and smoked cheddar croquettes, celeriac velouté, root veg crisps

MAINS – 2.15PM

Duo of Turkey, pan fried breast, leg lollipop

[Wine Recommendation: Bon Courage 'Prestige' Chardonnay OR Sherwood Pinot Noir 'Signature Series']

Honey and thyme roasted goose breast

[Wine Recommendation: Sherwood Pinot Noir 'Signature Series']

Slices of Longhorn beef sirloin

[Wine Recommendation: Chateau Negrit Montagne-St-Emilion]

All served with goose fat roast potatoes, sprouts and bacon, glazed carrots and parsnips, cauliflower cheese, pigs in blankets, red wine jus

Roasted Halibut, smoked beetroot risotto, locally foraged pickled mushrooms, crispy kale

[Wine Recommendation: GENETIE Macon-Charnay]

Winter vegetable, blue cheese and chestnut wellington, roast potatoes, glazed carrots and parsnips, buttered sprouts and cabbage, halloumi and aubergine “cheesy pigs in veg blankets”, veggie jus

[Wine Recommendation: Bon Courage 'Prestige' Chardonnay OR Los Vinateros Rioja Crianza]

Our own sauces: cranberry compote, proper bread sauce, horseradish cream

PALATE CLEANSER - 3PM - CLEMENTINE SORBET

DESSERTS – 3.15PM

Dark chocolate delice, white chocolate parfait, winter berry jam, hazelnut tuile

Christmas pudding cheesecake, spiced orange gel, brandy snap dome, boozy raisins

White chocolate and cranberry bread and butter pudding, brandy ice cream, salted caramel sauce, walnut brittle

TO FINISH – 3.45PM

Devon cheeseboard, crackers, chutney, mince pies, crème anglaise

Booking Form

CONTACT NAME:	
CONTACT NUMBER:	

GUEST NAME	STARTER			MAIN				DESSERT			SPECIAL REQUIREMENTS
	Rabbit and pheasant fritters	King scallops	Apple and smoked cheddar	Duo of Turkey	Honey and thyme roasted	Slices of Longhorn beef sirloin	Roasted Halibut	Winter vegetable wellington	Dark chocolate delice	Christmas pudding cheesecake	

SPECIAL WINES PRE-ORDER

WINE	PRICE	QUANTITY
WHITE		
Mâcon-Charnay-lès-Mâcon 'Les Piliers', GENETIE (V)	£37.50	
'North Coast' Viognier, Cline Cellars (V)	£39	
Bon Courage 'Prestige' Chardonnay	£32	
RED		
Rioja Crianza, Los Vinateros	£33	
Chateau Négrit, Montagne-Saint-Émilion AoP (V)	£36	
Pinot Noir 'Signature Series', Sherwood Estate (V)	£39.95	
CHAMPAGNE		
Champagne 'Brut Selection' NV, Gremillet	£60	

12.30pm Arrival

Please complete the form and either return to the Lord Nelson or email darren@lordnelsontopsham.com

All bookings require £10 per person deposit (should any bookings need to be cancelled as a result of Covid-19, then all monies will be refunded.)

Lord Nelson / High St / Topsham / 01392 660374
www.lordnelsontopsham.com